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Introduction

The User Manual contains useful information for the user on how to work correctly and in complete safety, and is designed to make it easier to use the machine (called «machine» or «appliance» below).

What follows is in no case intended to be a long list of warnings and constraints, but rather a series of instructions meant to improve the service provided by the machine in every respect, and particularly to avoid a series of injuries or damage to equipment that might result from inappropriate procedures for use and management.

It is essential that all the people responsible for transporting, installing, commissioning, using, maintaining, repairing or dismantling the machine should consult this manual and read it carefully before proceeding with the various operations, in order to avoid any incorrect or inappropriate handling that might be result in damage to the machine or put people's safety at risk.

It is just as important that the Manual should always be available to the operator and it should be kept carefully where the machine is used ready for easy and immediate consultation in case of any doubt, or in any case, whenever the need arises.

If after reading the Manual, there are still any doubts concerning how to use the machine, please do not hesitate to contact the Manufacturer or approved After Sales Service provider, who is constantly available to ensure quick and careful service for improved machine operation and optimum efficiency.

Note that the safety, hygiene and environmental protection standards currently applicable in the country where the machine is installed must always be applied during all phases of machine operation. Consequently it is the user's responsibility to ensure that the machine is operated and used solely under the optimum safety conditions laid down for people, animals and property.

Introduction

1.1 DESCRIPTION

• This cutter is a machine designed for cookery professionals for mincing, mixing, emulsifying, liquidising, kneading, etc. and can be used to process all types of foodstuffs (meat, vegetables, fruits, condiments, pastry, mayonnaise, etc.).

• For special preparations other than foodstuffs, (PLEASE ASK US FOR DETAILS).

A Body
B Bowl (3.5 litres, capacity)
C Transparent lid
D Spout for adding products
E Fascia
F STOP - START lever
G Handles
H Feet

Installation

2.1 DIMENSIONS - WEIGHT (for information only)

- Gross weight when packaged : 17 kg
- Net weight : 15 kg
- Dimensions of packaging : 460 x 280 x 380 mm
- Overall dimensions : 407 x 247 x 303 mm

2.2 LOCATION

• The cutter is designed to be fitted onto a work top (table, base, etc.) of between 700 and 900 mm maximum in height. Its four feet ensure that it remains perfectly stable.

• The cutter does not need to be fixed in place and may be moved easily.

2.3 ELECTRICAL CONNECTION

• There are two versions of the cutter available:
- Single phase - one voltage - one speed
- Three phase - one voltage - two speeds

• Before connecting the machine to the electrical power supply, check that the voltage of the electrical system is the same as that marked on the rating plate and the power cable.

• The machine must be protected by a differential circuit breaker and a fuse of the size given in column G of the characteristics table.

• **Motor characteristics:**

B Number of phases (1 single phase or 3 three phase)
C Nominal voltage in volts (value, range or commutation)
D Frequency (Hertz)
E Nominal power (Watts)
F Nominal current (Amperes)
G Size of fuse for protecting the electrical line (Amperes)
H Indicative electrical consumption (kWh)

1) Single phase motor

• A 2 pin + earth single phase wall socket with a 10/16 A fuse is required.

2) Three phase dual voltage motor

• A 3 pin + earth standardised wall socket with a 20 A fuse is required, as well as a matching watertight plug for the power cable.

The machine must be earthed using the green and yellow wire.

- Check the direction of rotation of the rotor at both speeds:
- Press the control lever (see § 3.1).
- Check the direction in which the rotor is turning through the transparent cover (anti-clockwise - as per the arrow marked on the rotor handle).
- If it is turning in the opposite direction, change over the two phase wires in the plug.

To PAT test the Electrolux Range of Food Preparation Equipment, the PCB board needs to be disconnected before any test is done. This is due to the fact that the boards are fitted with a grounding diode that can give incorrect result during such a test. Also on a standard appliance a flash test of 25 amps and up to 3000v is used but, as you would expect, to use this on equipment, which has a printed circuit, board would be quite destructive to that board. We would recommend the use of a PAT tester approved for computer systems which use a lower rate of amps.

The appliance is perfectly safe and is CE certificated. There are two ways to get overcome this problem.

· Disconnect the board as instructed and test using test for PC's,

· Or install the mixer on a fused spur (no plug) as this takes it away from being a portable appliance and the PAT test is then not needed.

Use, Safety

3.1 OPERATION - SAFETY

• User safety is ensured by:
- The motor stopping when the lid is unlocked.
- The need to turn the control lever to 0 before starting up (no volt release).
- The braked stoppage of the motor before access may be gained to the rotor.
- The progressive evolution from low to high speed and vice versa (three phase version only).
- Operation using continual pressure to control the development of the products being processed.
- The automatic locking of the rotor when it rotates linked to the angling of the blades (DITO SAMA patent).
- The size of the lid spout which allows products to be added in mid-cycle.
- The design of the bowl (leak resistant tube).
- The easy dismantling of the bowl, the lid and the rotor for cleaning.

• Fascia

3.1

A Cutter single phase fascia, one speed only
B Cutter three phase fascia, two speed.
O STOP position
I START position - low speed
II START position - high speed (cutter- three phase only).
⋮ START position - low speed - using continual pressure

• Normal operation of the machine is obtained if:
- The lid is correctly locked onto the bowl handles and the body locking pin.

a) Continuous operation: I and II:

- Push the control lever from position **0** to **I**, low speed, then if required, move it to position **II** for high speed (cutter - three phase only).

Note:
- *Avoid changing too quickly from the position* **0** *to* **II***, to allow the contactor to change also.*
- *Do not force the stop positions, as this may damage the switch.*
- *Do not move the lever roughly.*
- *Avoid leaving cutter running empty for more than five minutes (overheating of rotor).*

b) Operation with continual pressure: ⋮

- Keep the lever pressed down in the ⋮ position, low speed, which allows delicate work to be controlled.

c) Stoppage:

- Place the lever in the **0** position, then unlock the cover.

Note: Avoid stopping the cutter by unlocking the cover.

3.2 DIFFERENT EQUIPMENT: 3.2

• As standard, the cutter has a rotor with two very hard stainless steel blades, moulded on at an angle. The sharpening of the «micro teeth» blades means that all types of work may be carried out: (see table § 3.5).

- mincing of meats and chopping of parsley, garlic, onions, etc.
- preparation of butters, mayonnaise, purées, etc.
- kneading of all types of pastries.
- liquidising of shellfish and fish and grinding of breadcrumbs, almonds, etc.

Note:
- *For liquidising and grinding, it is preferable to use a special rotor for this purpose.*
- *A rotor with smooth blades is available on request (ASK FOR DETAILS).*

3.3 USE OF THE CUTTERS

• The cutter is supplied with the bowl **A** and the lid **B** fitted and the rotor **C** inside. 3.3a

Before using the cutters, always check the cleanliness of the bowl, the lid and the drive shaft. Proceed as follows:

- Unlock the lid **B** by turning it in a clockwise direction to clear it from the bowl handles **D** and the locking pin **G**. 3.3b
- Lift the bowl **A** up vertically by its two handles **D**, and the rotor **C** will be released automatically. The rotor may also be removed separately.

• To fit the equipment to the cutter: 3.3a

- Fit the bowl **A** on the central shaft, ensuring that the locking pins of the bowl **E** enter into the holes. The bowl may be placed in any of the two positions.
- Push the rotor **C** on the drive shaft **F** until it reaches the bottom. Then insert the products to be processed (never before fitting the rotor).
- With the lid **B** above the bowl **A** 3.3c

. The handle D is situated between the ramp H and the lug I of the lid.

. Lock the lid by turning it in an anti clockwise direction.

- The K35 is now ready for use (see § 3.1).

3.4 USE OF THE EQUIPMENT

• Always begin in speed **I** before changing to speed **II**.

• Use speed **I** with continual pressure to start or finish any work which requires attention or precise finishing.

Note: Liquids or ingredients may be introduced by the spout of the lid whilst processing is taking place.

- *The central tube of the bowl and the rotor ensure that liquids will not leak.*
- *The angle of the blades ensures a rapid and consistent mix.*

Never insert your hand or a hard object in the feed hopper when the machine is in operation.

Always install the rotor after positioning the bowl

3.5 SOME POSSIBLE APPLICATIONS

The quantities are given for information purposes only.

PRODUCTS	REMARKS
MEATS **Rough mincing** - Terrines - Sausages - Beef burgers	All types of stuffing and mousses Cut the meat into pieces and remove bones and nerves. Speed **I** continual or maintained pressure. Short duration (10 to 30 seconds), depending upon the thickness desired.
Fine mincing - Stuffing - Mousses - Min./max. quantities	Speed **I** until rough mincing is completed then speed **II**. Longer duration (1 to 4 minutes) Check that the blades are kept sharp. 100 gr. / 1.5 kg
FRUITS AND VEGETABLES - Purées - Mousses - Stewed fruits - Coulis, sorbets - Min./max. quantities	Speed **I** only For the purée, pour in the hot, drained vegetables then add the fat. Turn to speed **I** then add the boiling liquid (water, milk, stock, etc.) 100 gr. / 1.5 kg
CHOPPING - Parsley - Onion - Max. quantities	Speed **I** then **II** Use very sharp blades. The parsley must be dried thoroughly. Speed **I** with continual pressure for onions. For «persillade» sauces - avoid using large onions. Fill the bowl
POWDER - Almonds - Hazelnuts - Breadcrumbs - Shellfish, poultry - Max. quantities	Start in speed **I** then switch to speed **II** to obtain the desired smoothness. For mixtures of equal amounts with crystallised sugar, reduce the sugar using speed **II** then add the almonds or hazelnuts. 1 kg, depending upon the volume of the product.

PRODUCTS	REMARKS
PASTRY - Shortcrust - Shortbread - Cold water paste - Puff - Quiche - Min. / Max. quantities	Speed **I** Place all of the ingredients in the bowl: flour, salt, butter and water. It only takes a few seconds to prepare the pastry (10 - 15 seconds). The water used must be cold in order to prevent the pastry from becoming too hot. For cold water paste, with the maximum quantity, the water must be added to the flour and mixed immediately.
VARIOUS - Mayonnaise - Min / Max. quantities	100 gr. / 1 kg of flour The bowl and the ingredients must be at room temperature (if necessary, warm the bowl). At speed **I** with continual pressure to mix eggs, mustard, salt and pepper. At speed **I**, carefully pour the oil in. As soon as the mayonnaise thickens, add the oil more rapidly. Speed **II** may be used to stiffen the mayonnaise. For small quantities, cover the bottom of the bowl and increase the quantity of mustard.
- Butter sauce for snails - Max. quantities	1 egg / 2 litres of oil. Speed **II** for parsley, garlic, shallots, then add the butter (avoid using cold butter). Then use speed **I** or continual pressure to mix it all together. 1 kg of butter.

Cleaning, hygiene

4.1 IN BETWEEN USE

• Remove the bowl and the rotor (see § 3.3).

• Using running water or a bowl of water to clean these parts, using hot water as well as a detergent - degreaser - disinfectant (if working with greasy products).

• Check that the parts have been cleaned properly.

Note:

- *se cleaning products that are compatible with the plastic (polycarbonate) and stainless steel parts.*
- *do not use abrasive products to clean the transparent cover.*

Handle the rotor carefully
(RISK OF CUTS, IMPACTS, ETC.).

4.2 AFTER USE

• Unplug the machine.

• To remove and clean the rotor, lid and bowl, see § 3.3 and 4.1.

• If necessary, clean the outside of the machine with a damp sponge and a detergent - disinfectant, paying particular attention to the rotor drive shaft and the bowl support, then rinse.

Note:

- *Use cleaning products that are compatible with the materials of the machine.*
- *The drive shaft and the inside of the rotor must be kept perfectly clean*
- *The bowl and the rotor may be cleaned in a dishwasher if the blades are protected against impacts.*
- *In order to avoid acid stains (tomato juice) on the rotor blades, we recommend that they be dried thoroughly before putting them away.*

Do not wash the machine with a pressure cleaner.

• Periodically:

- Clean the dust from the ventilation holes at the back of the machine.

Fault finding

5.1 THE MACHINE WILL NOT START, CHECK THAT:

• The machine is plugged in.

• The electrical power supply to the socket is correct.

• The cover is closed (see § 3.3).

• The control lever has not been moved too quickly from low to high speed or reversed (cutter three phase). Return to position 0 to start up and change speed correctly.

5.2 ABNORMAL NOISES

• Stop the machine immediately.

• Check that the rotor and bowl are fitted correctly.

• Check there are no foreign bodies inside the bowl.

• Remove, clean if necessary and refit.

• If the noise continues and the machine lacks power, check that:

- the belt is not worn or needs to be tensioned (see §6.1)
- the three phase motor is not operating on double phase

If the problem persists, contact the service department of your local dealer.

5.3 WORK QUALITY

• To obtain perfect and rapid results without overheating:

- always use sharp, undamaged blades,
- use another rotor for delicate work (e.g. chopping of parsley).
- avoid using excessive quantities of products, which may cause overheating (meat, pastry).

Note:

- *the micro teeth blades have the cutting qualities of smooth and serrated blades, which means that they require less sharpening.*
- *if necessary, redress the edge of the blades on the opposite side to where they have been sharpened, using the grindstone supplied with the machine.*

Maintenance

6.1 MECHANICAL PARTS

• The machine requires a minimum amount of maintenance (the motor and the mechanical part bearings are greased for life).

• It is recommended to check the following at least once a year:

- the tension and wear of the belt.
- grease, with a grease that is suitable for use with food, the seal at the bottom of the drive shaft
- the condition of the electrical connections.

• To tension the belt:

- Unplug the machine
- Remove the four feet and the two screws attaching the base plate
- Loosen the four motor attachment screws so that it may be moved (10 mm socket spanner).
- Unscrew the locknut and the motor tension screw (flat 10 mm spanner).
- Bring it into contact with the motor then tighten the screw by one and a half turns.
- Retighten the locknut and the four motor attachment screws solidly.
- Check that the tension is correct by pinching it between thumb and index finger. The difference between the two sides of the belt should not exceed 15 mm in total.
- Refit the base plate and the four feet.

• Access to electrical components.

- Unplug the machine.

⚠ Residual voltage at the capacitor terminals.

• The capacitors may retain an electrical charge. To avoid taking any risks when carrying out work, we recommend discharging them by connecting their terminals with an insulated conductor (e.g. a screwdriver).

6.2 ADJUSTMENT OF THE SAFETY DEVICES

• Check that the safety devices are operating correctly on a regular basis. When the lid is opened, the motor should be stopped by braking.

• If this does not work:

- do not use the machine
- have it adjusted by the service department of your local dealer.

6.3 ELECTRICAL COMPONENTS

6.3 see electrical diagrams

• Identification of the colours of the wires:

- Power circuit : black
- Control circuit : red
- Motor:
  A: blue / B: red / C: black / D: orange / E: brown / F: violet / G: grey
- Phases : L Single phase - L1 / L2 / L3 three phase
- Neutral : N
- Earth : Y/G yellow and green

• Identification of the components

CM : switch
S1 : lid safety device
M : motor
KM 1 : contactor
CA : additional contact
CF : braking condenser
CD : start-up condenser
CP : permanent condenser
K : Start-up relay
B : terminal block
F2/F3 : Fuses (I - III 208/240V:315mA - III 400V:125mA)

6.4 ADDRESS FOR SERVICE REQUIREMENTS

We advise you to contact the dealer who sold you the machine.

⚠ For any information or orders for spare parts, specify the type of machine, its serial number and the electrical characteristics.

• The manufacturer reserves the right to modify and make improvements to the products without giving prior warning.

Dealer's stamp

PDate of purchase: .....

Conformity with regulations

• The machine has been designed and manufactured in conformity with:

- Machine directive 2006/42 EEC
- The CEM directive 2004/108 EEC
- 2006/95/EEC: Low Voltage Directive
- 2002/95/EC: Equipment recycling directive

2002/96/CEE « WEEE »

The symbol « » on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact the sales agent or dealer for your product, your after-sales service, or the appropriate waste disposal service.

2006/12/CEE«Waste»

The machine is designed so that it does not contribute, or as little as possible, to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to observe the recycling conditions.

94/62/CEE«Packaging and packaging waste»

The packaging for the machine is designed so that it does not contribute, or as little as possible to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to eliminate the various parts of the packaging in appropriate recycling centres.

- To the European standards:

EN 12852 - Culinary preparations. safety and hygiene related presentations.

EN 6O 204-1-2006 Machine electrical equipment.

This conformity is certified by:

- The CE conformity mark, attached to the machine
- The corresponding CE declaration of conformity, associated with the warranty.
- This instruction manual, which must be given to the operator.

Acoustic characteristics:

- The acoustic pressure level measured in conformity with the EN ISO 3743.1-EN SIO 3744.

Protection indices as per the EN 60529-2000 standard:

- IP55 electrical controls
- IP34 overall machine

Integrated safety :

- The machine has been designed and manufactured in compliance with the relevant standards and regulations, mentioned above.
- Before using the machine, the operator must be trained to use the machine and informed of any possible residual risks (personnel work station training obligation)

Food hygiene:

The machine is made from materials that conform to the following regulations and standards:

- Directive 1935/2005/CEE: Materials and objects in contact with foodstuffs.
- Standard EN 601-2004: cast aluminium alloy objects in contact with foodstuffs.
- Directive EN 1672-2 : Prescriptions relating to hygiene

The surfaces of the food area are smooth and easy to clean. Use detergents that are approved for food hygiene and respect the instructions for their use.

The machine has been CNERPAC approved for food hygiene as well as being granted the Certificate of Sanitary Conformity by